



# YOU HOUSEWIVES DOES CLEANLINESS COUNT WITH YOU?

If you could see how scrupulously clean and sanitary every department of the Dunlop Mills are you would use Dunlop Flour always for that one reason.

From the time the wheat is sown in the ground till the flour reaches your kitchen table, human hands do not come in contact with it.

The harvesting of the wheat, loading, shipping, milling and packing processes are all entirely mechanical.

Bread made from ordinary flour is usually tasteless—dead—lacking in life—or flavor.

*Dunlop Flour* imparts a real, perceptible wheaty flavor to everything in which it is used.

You'll notice the difference at once. Try it and see.

No premiums are given with *Dunlop Flour*. It is offered to you purely on its merits—*cleanliness, purity, richness of flavor and reasonableness of price.*

Your common sense ought to tell you when a manufacturer offers you a premium as an inducement to buy his product, that the product itself cannot be a good one or there would be no necessity to *beguile* you into buying it.

# DUNLOP FLOUR

## COSTS NO MORE THAN ORDINARY FLOUR!